

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

MERLOT 2013

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Early warm spring temperatures had us seeing bud break in early May, and the good weather continued throughout the summer, reaching temperatures of 30°C. An unusual amount of rain in September resulted in both selective harvesting in the vineyard and intensive sorting at the winery. Fortunately, the weather dried up and cooler temperatures slowed sugar production and developed great aromatics. All in all a very good year.

WINEMAKING

Harvested from various vineyard sites located on sun-drenched Osoyoos Indian Band land in October of 2013, this wine was aged for 18 months in French and American oak barrels.

TASTING NOTES

This medium-bodied Merlot has intricate layers of plum, cassis, herbs and fresh tobacco. A well-structured wine with refreshing acidity and firm tannins, leading to a concentrated toasty finish.

FOOD PAIRING

Try with pâtés or other charcuterie, pork or veal roasts, barbecued beef ribs, rich and cheesy gratins, or stuffed peppers.

TECHNICAL NOTES

Alcohol/Volume	14.3%	Release Date	June 2015
Dryness	0	Ageability (Serve until)	Enjoy now through 2018
pH Level	3.7	Serving Temperature	16° C
Residual Sugar	0.4 g/L	Oak Aging	yes
Total Acidity	6.2 g/L		



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